



General Electric Consumers Institute

Dedicated to the service of America's homes
—to helping you get more out of living!

The Consumers Institute staff of experts are using electric home appliances every day just as you use them in your home. They pass along their findings to help you get more satisfaction and enjoyment from every appliance you buy bearing the G-E monogram.

The Consumers Institute stands ready to show you the way to better health through new and improved methods of food preparation and preservation; to help bring you more leisure through modern, electric kitchen and laundry planning — through quick, easy housecleaning — through shortened "washday" hours.

Ask your G-E retailer for Consumers Institute bulletins and booklets. And for any special homemaking advice, write to:

GENERAL ELECTRIC COMPANY

Consumers Institute

Bridgeport 2, Connecticut

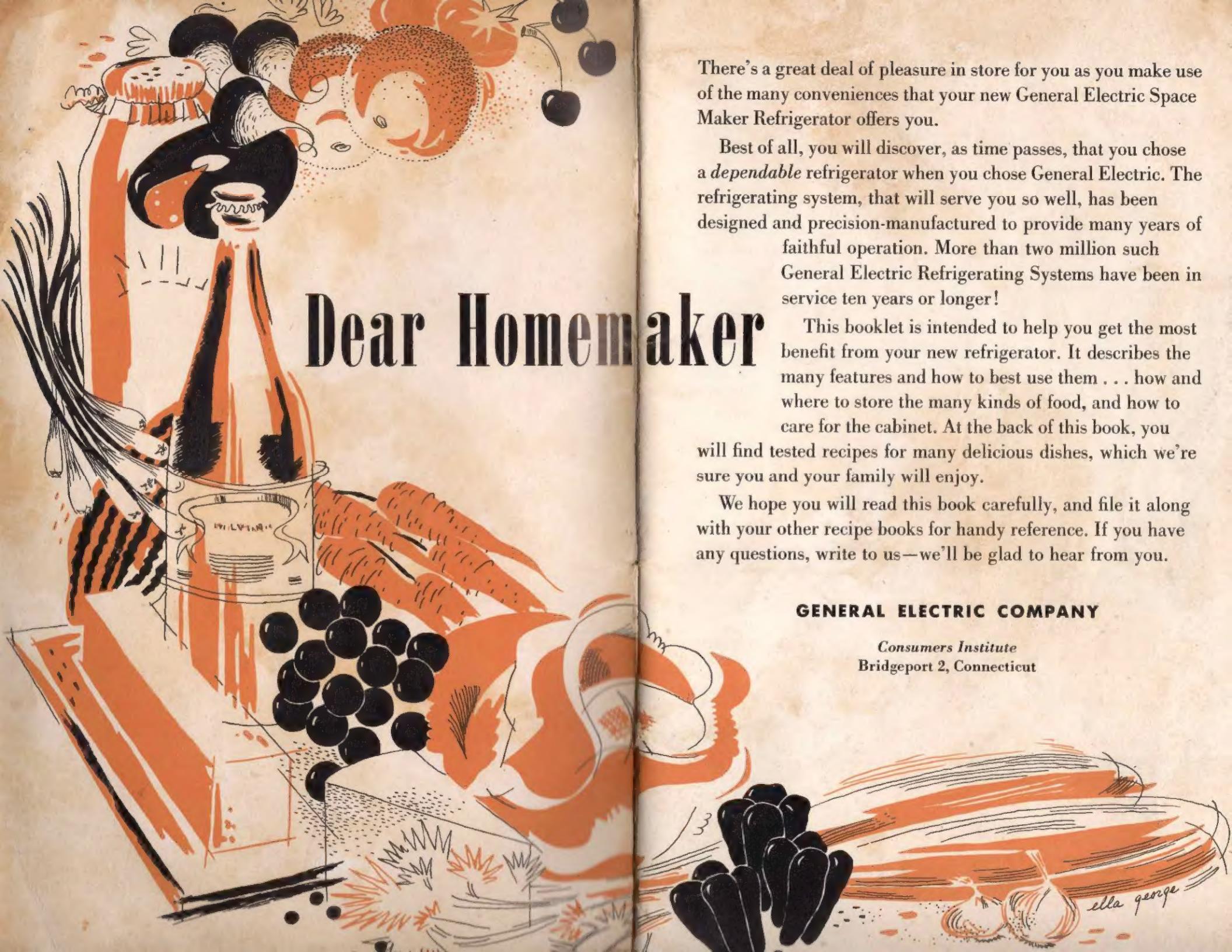
GENERAL ELECTRIC

Enjoy Better Living with you 195

Space Maker REFRIGERATOR

GENERAL ELECTRIC

GE



Dear Homemaker

There's a great deal of pleasure in store for you as you make use of the many conveniences that your new General Electric Space Maker Refrigerator offers you.

Best of all, you will discover, as time passes, that you chose a *dependable* refrigerator when you chose General Electric. The refrigerating system, that will serve you so well, has been designed and precision-manufactured to provide many years of faithful operation. More than two million such General Electric Refrigerating Systems have been in service ten years or longer!

This booklet is intended to help you get the most benefit from your new refrigerator. It describes the many features and how to best use them . . . how and where to store the many kinds of food, and how to care for the cabinet. At the back of this book, you will find tested recipes for many delicious dishes, which we're sure you and your family will enjoy.

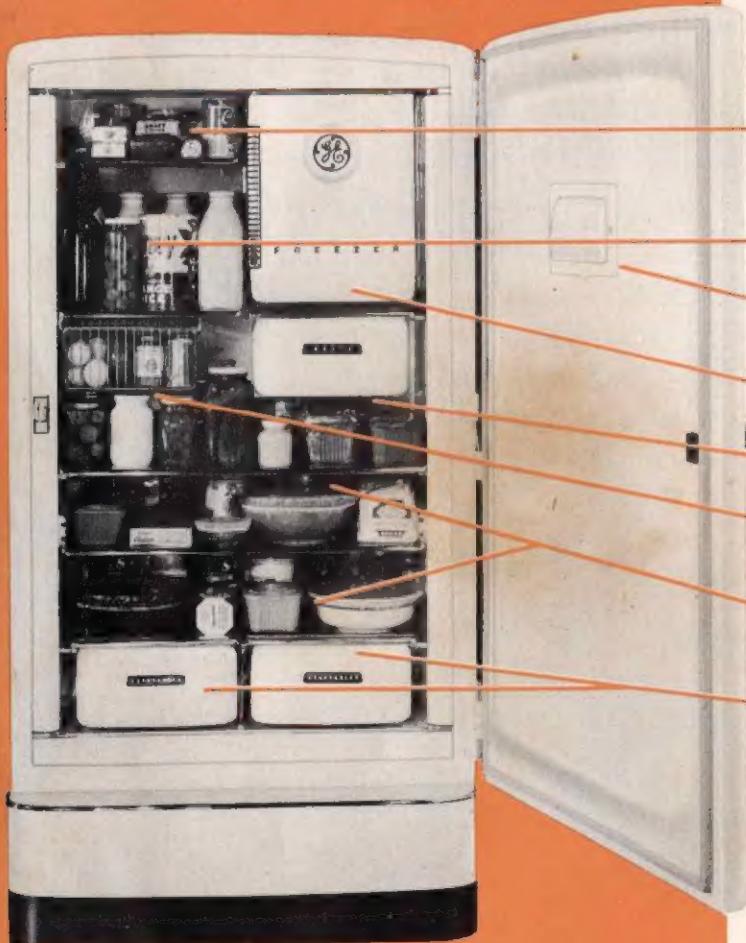
We hope you will read this book carefully, and file it along with your other recipe books for handy reference. If you have any questions, write to us—we'll be glad to hear from you.

GENERAL ELECTRIC COMPANY

*Consumers Institute
Bridgeport 2, Connecticut*

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A place for Everything



Model NF-10G

The information in this book applies to Models NB-4D, NC-6G, NF-6G, NB-8G, NC-8G, NC-10G, NF-8G and NF-10G. Specifications subject to change without notice.

LEFTOVERS AND GENERAL STORAGE

You will probably want to use most of the space in your refrigerator to store leftovers and foods of a general nature which require no special care. As a good general rule, keep moist foods and leftovers in covered containers. Cover all foods, such as onion dishes, cheeses, coffee, butter, and others, which might give off or absorb odors. For the convenient covering of dishes, use oiled silk covers with elastic edges, or use wax paper and secure by the use of a rubber band.



SPECIAL THINGS

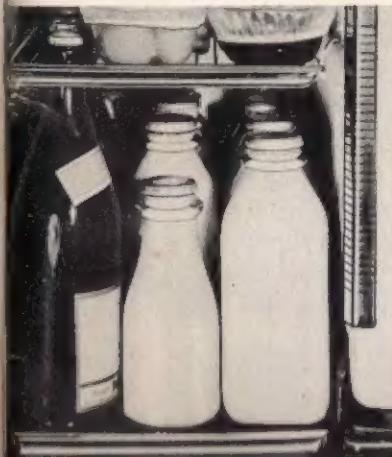
BOTTLES

There is ample room on the shelf beside the Frozen-food Compartment for the storage of milk and other bottles. This area provides for the storage of those extra-tall bottles, too, in Models NF-8 and NF-10, by an opening in the small utility shelf above the bottle-storage shelf.



MILK STORAGE

As a general rule, milk can be stored in your General Electric Refrigerator up to three or four days. Preservation depends on several conditions—the length of time the milk is left unrefrigerated during delivery to your home; its freshness on delivery, and the number of times it is removed from your refrigerator and left standing at room temperature.



VEGETABLES AND FRUIT

Almost all General Electric Refrigerator models are equipped with one or two glass-covered drawers, specially provided for the storage of fresh fruits and vegetables. The dewy cold in these drawers retains the natural moisture of fruits and vegetables, and helps keep them garden-fresh.

Before storing vegetables, they should be washed, and those parts which are not to be used should be discarded. Leafy vegetables should be shaken several times after washing, to remove excess water. Wilted vegetables will often regain their crispness if placed in the drawer while they are still moist.

All thick-skinned fruits, such as grapefruit, oranges, and lemons should be washed and then stored in the drawers. Berries, however, are very perishable, and should not be washed or hulled before storing, as this tends to make them become mushy and lose their juices. Spread them out on a shallow dish or plate, and store them, unwashed and unhulled, on an open shelf.

If your refrigerator does not have a vegetable drawer, vegetables and fruits can be stored in bags, or in covered containers.



MEATS, FOWL, AND FISH

SHORT-TIME STORAGE

Meats and fowl that you plan to use on the same day you purchase them can be stored, uncovered, anywhere in the refrigerator. Fish and any sea-food should always be well covered with wax paper. If they are not covered, other foods will absorb their odor.

In refrigerators equipped with covered meat pans, many meats and all poultry can be stored, uncovered, up to four or five days. However, variety and specialty meats, ground meats, and fish are very perishable, and they should never be stored in the meat drawer, pan, or chiller tray for more than a day. (See instructions for Special Meats.) When filling the meat drawer, be sure to separate each layer of meat with wax paper. This prevents the meat from sticking together.



If your refrigerator does not have a covered meat drawer, meats and fowl should be wrapped in wax paper, or should be left in their store wrappings and placed in the glass chiller tray, or in the uncovered meat tray under the Frozen-food Storage Compartment.

LONGER STORAGE

Meats and fowl that are to be stored for periods longer than four or five days should be wrapped in moistureproof paper and placed in the Frozen-food Compartment. They will remain market-

fresh in this location up to two weeks. Small items can be placed in the ice trays or in any other small pan. When stored in the trays in this manner, they should be wrapped in wax paper.

SPECIAL MEATS

Variety meats, such as liver, kidneys, etc., ground meats, and fish should always be stored in the Frozen-food Compartment if they are to be kept for more than one day. They can be stored in the Frozen-food Compartment for about two weeks if they are wrapped in wax paper to prevent their drying out. One of the ice trays, or a small pan, is often convenient for this type of meat, but it should be covered.

STORAGE OF SMALL ITEMS

EGGS

Place eggs in a bowl and put them on any convenient shelf in the refrigerator. Some General Electric Refrigerators are equipped with a sliding wire basket which is handy for storage of eggs. If eggs are to be stored longer than a week, they should be placed in a covered bowl.



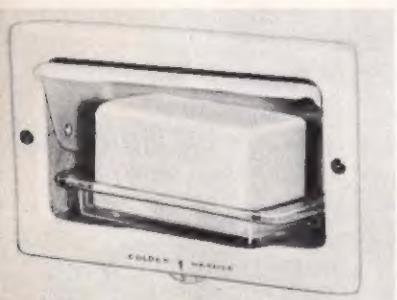
JARS AND PACKAGES

Small packages of cheese, jars of cocktail spreads, baby foods, and similar items that have been opened, may be placed on any of the shelves. However, if your refrigerator is equipped with a utility basket, or a small utility shelf (located at the top of the cabinet beside the Frozen-food Compartment), you will find these accessible storage places ideal for easily pushed out-of-sight items.



BUTTER

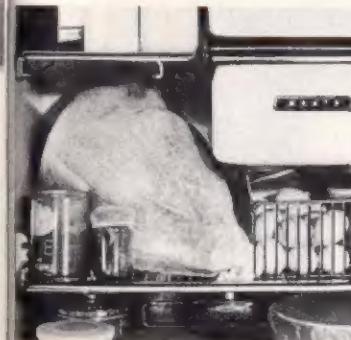
Butter should always be kept in covered containers, wrapped in wax paper, or left in the original protective wrapping. In some General Electric Refrigerators, a special Butter Conditioner is provided for the daily butter supply. This conditioner, mounted in the door of the refrigerator, is equipped with a small electric element and a thermostat which automatically keep the butter at the best temperature for spreading on bread, or for creaming.



Butter absorbs odors and flavors very rapidly, so be sure to keep the Butter Conditioner sparkling clean, and always keep its door closed, whether there is butter in the conditioner or not. Additional supplies of butter can be kept in the general storage area of the refrigerator, wrapped as described above.



WHEN YOU NEED A LARGE STORAGE SPACE



There are times when you'll want a large storage space in your refrigerator . . . for an extra-big turkey, perhaps, or a huge watermelon. If your General Electric Refrigerator has a sliding wire basket, simply remove and place it on one of the shelves. Or, if you prefer, simply remove one of the vegetable drawers, and you'll have approximately the same amount of space.



SERVING AFTERNOON TEA?

Take advantage of the full-width sliding wire shelves, in some General Electric Refrigerators, by using them as serving trays. You can prepare all of your salads and canapés in advance, store them on the sliding shelf, and then remove and serve right from the shelf! To remove the shelves, simply pull them out as far as the stops will allow, push the stops toward the center, then remove the shelf.

These shelves also have a one-inch adjustment, which permits them to be placed in either of two positions.



HOW TO STORE FROZEN FOODS

All frozen foods should be kept in their original containers, or should be wrapped in moistureproof wrappings until you are ready to use them. They can be placed in various parts of the refrigerator, depending on how long they are to be stored, and on the type of food. Longer storage periods than specified result in gradual loss of appearance and flavor.

FREEZER

ONE TO TWO WEEKS STORAGE

Steaks, chops, roasts, fowl, vegetables, fruits, fish, and special meats.

*MEAT DRAWER OR CHILLER TRAY

ONE WEEK STORAGE

Steaks, chops, roasts, and fowl.

TWO DAYS STORAGE

Vegetables, fish, special meats, and fruit. Many fruits are delicious when served before they are completely thawed.

*GENERAL SHELF SPACE

TWO OR THREE DAYS STORAGE

Steaks, chops, roasts, and fowl.

USE SAME DAY

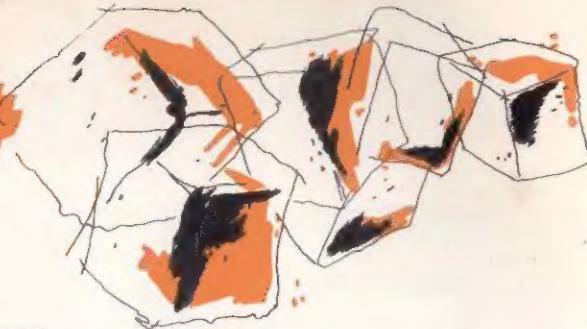
Vegetables, fruits, fish, and special meats.

*In these locations, foods will gradually thaw. If you are planning to use a frozen roast in three days, place it one of the shelves for thawing. This will save room in the Freezer for other foods.



Refreezing frozen foods which have been completely thawed is always undesirable, and sometimes dangerous. Fruits lose their flavor and color, and other foods (especially meats, fish and poultry) may develop food spoilage poisons.

ICE CUBES



FREEZING ICE CUBES

When placing the cube dividers in the trays, be sure that the curved end of the dividers is at the rear, or curved end, of the tray. One end of each tray is marked FRONT END, and you will notice an indentation on the side of each tray, near this marking. When filling the trays, be sure the water reaches the top of each indentation. This will make the cubes high enough for easy removal. When you place the trays in the refrigerator, the FRONT ENDS should be toward you.

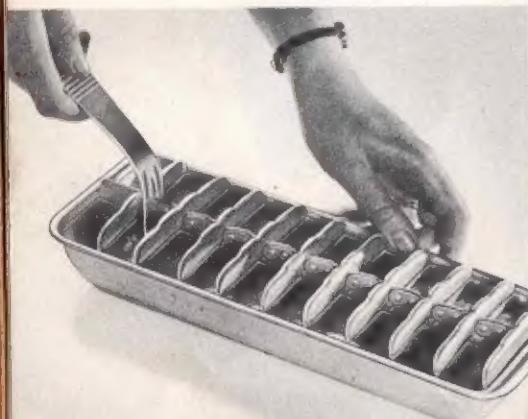
REMOVING ICE CUBES

All General Electric Refrigerators (except the six-cubic-foot models*) are equipped with a releasing lever. This lever makes it easy to release the ice trays and to remove the cubes.

To release the tray from the surface of the freezer, simply insert the flat end of the lever under the bottom of the tray and press down.

To remove ice cubes, begin at the rear end of the tray, and place the curved end of the lever so that it straddles the center of the cube dividers. Insert it well forward under the lip of the cube divider, then press down and back. This will immediately release two cubes. If you want more cubes, just keep on repeating the same action.

It's also easy to remove bottle caps with the G-E releasing lever. Simply use the opening in the handle of the lever, as shown in the illustration below.



*To remove ice cubes in the six-cubic-foot models, see the instructions packed with the ice trays.



TEMPERATURE CONTROL

The entire operation of your refrigerator—starting, stopping, regulating, and defrosting—is controlled by a single, adjustable dial, located at the top of the freezer.

The normal setting is when the indicator is pointing straight up. For everyday use, under average conditions of load and room temperature (70° to 80°), this setting will maintain a temperature of about 40° F.

In cold weather, you may want a warmer setting. In this case, simply turn the indicator to the left, as shown in Fig. 1.

In hot weather, you may want a colder setting. In this case, simply turn the indicator to the right, as shown in Fig. 2.

For fastest freezing, when you want to freeze extra ice cubes very quickly, or when you are freezing a dessert, turn the control to the right as far as possible. But don't leave the control at this position overnight, as the food in the refrigerator may freeze, if the kitchen becomes cold.

To defrost the refrigerator, turn the indicator to the position marked DEFROST, as shown in Fig. 3. (See instructions for defrosting on page 12, for further details.)

To turn the refrigerator off completely, turn the control to the left as far as possible, to position marked OFF.

During humid weather, drops of moisture will accumulate on the cold surfaces of the refrigerator, just as it accumulates on an iced drink on a hot summer day. This is perfectly normal, and is particularly noticeable when the refrigerator door is opened frequently.

Fig. 1.

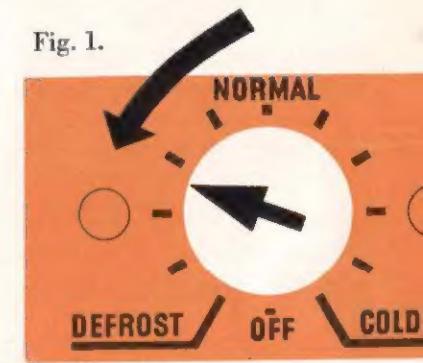
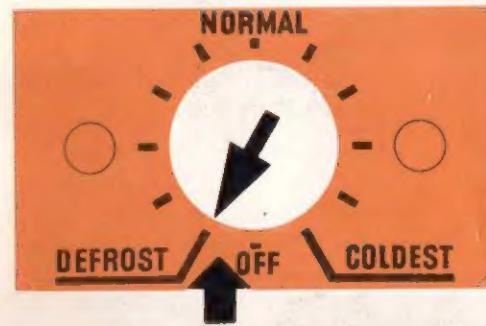


Fig. 2.



Fig. 3.



IT'S EASY TO MAKE

ICE CREAM...



and there's nothing more delicious than homemade ice cream when it's creamy and velvety-smooth in texture, is there? Perhaps you've never tried making it, because you were afraid it might be flaky or icy. Well, you can forget your fears, and serve ice cream, parfaits, and mousses as often as you wish, for it's easy when you follow a few simple rules! Why not treat the family to *Toasted Almond Ice Cream* tonight? The recipe's on page 19. But first, here are some general hints on making all kinds of ice cream:

1. The faster ice cream is frozen, the smoother it will be. So, for fast-freezing, place the trays directly on either the refrigerated shelf in the freezer, or on the bottom of the freezer itself, and wet the surfaces of the ice trays before placing them in the freezer.
2. Too much sugar in a recipe prevents proper freezing, so be sure that you use tested recipes.
3. To obtain satisfactory results with commercial ice-cream mixes, be sure to use those recipes which have been developed for use in mechanical refrigerators.
4. All ice creams should be frozen with the temperature control set at the coldest point on the dial.

5. After the ice cream has been frozen to the desired degree of hardness, turn the temperature control back to the normal setting for storage.

6. Remember that flaky, or icy, ice cream is caused by improper mixing, incorrect recipes, or too slow freezing.



After placing firmly frozen ice cream in a chilled bowl, beat it until smooth.



Return the beaten ice-cream mixture to the ice trays. Freeze it until firm.

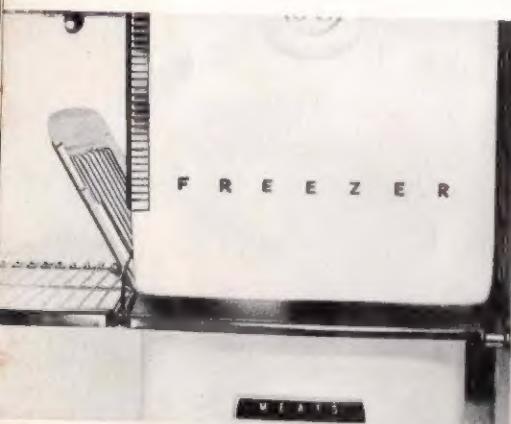
STORING COMMERCIAL ICE CREAM IN YOUR REFRIGERATOR

If ice cream does not keep hard enough in its original container to suit your taste, remove it from its carton and pack it in the ice-cube trays. Set the temperature control to a colder position than normal. When you store ice cream in this manner, always cover it with wax paper, or other moistureproof wrapping, to prevent its absorbing other food odors.

DEFROSTING

How often should you defrost your refrigerator? There is no need to guess, because defrosting will be necessary whenever the frost accumulation on the freezer has become so thick that it has built out beyond the red Tel-A-Frost indicator. This indicator is located on the left side of the frozen food storage compartment. Under conditions of normal use, and in moderate climates, you will probably need to defrost every few weeks. However, if you live in a very hot and humid climate it is possible that during the hottest parts of the year, you will have to defrost every few days.

There are two methods of defrosting: the Quick Method and the Overnight Method. If you are storing a supply of frozen foods, and do not have a home freezer to which they can be transferred, we recommend that you use the Quick Method.



one end of it into the drawer. The grid that comes with the meat drawer will



QUICK METHOD:

1. Remove ice trays and frozen foods from the freezer, and remove all foods from the meat drawer, pan, or chiller tray. Remove the cover from the meat drawer, and make sure that the drawer (or the chiller tray) is directly under the freezer, so that it will catch the water as the frost melts. When the refrigerator is defrosting rapidly, chunks of ice often fall from the side of the freezer and drop down onto the shelves. You can guide the ice into the drawer by taking the cover of the meat drawer, standing it up beside the freezer, and slipping

it over to brace the cover, and to keep it from slipping.

2. Turn the temperature control dial to OFF.
3. Take the dividers out of the ice trays, fill the trays with hot (not boiling) water, and place them in the freezer.
4. With this method, it doesn't matter whether you leave the refrigerator door open or closed. However, if it is open, defrosting will be speeded up.
5. After the frost has melted, empty the water out of the meat drawer, or chiller tray, and wipe the freezer inside and outside with a damp cloth. Wash the meat drawer, pan, or chiller tray, but do not use hot water for the glass tray! The sudden change in temperature might cause it to crack.
6. Refill the ice trays with fresh water, return them to the freezer, and set the control dial back to its previous setting.

OVERNIGHT METHOD:

1. Remove the ice trays, frozen foods, and all foods from the meat drawer, or chiller tray, as previously indicated. Be sure that the meat drawer, or chiller tray, is placed directly under the freezer.
2. Place all frozen foods in your home freezer. Do not allow them to thaw. If you don't have a home freezer, use the Quick Method of defrosting.
3. Turn the temperature control dial to DEFROST.
4. Keep the door of the refrigerator closed as, with this method, moderate refrigeration continues during defrosting.
- 5 and 6. Same as in Quick Method.

And, please, never use a sharp or pointed instrument to remove frost or ice from the freezer—you might damage it!



BEAUTY FOR YOUR G-E REFRIGERATOR

EXTERIOR

Clean the exterior of the cabinet regularly (say, once a month) with a mild soap-and-water solution, using a sponge or soft cloth. Or, use G-E Liquid Wax (you can get it from your G-E retailer). This wax cleans and protects the surface and adds new luster to the finish. Don't use oily furniture polishes or coarse, abrasive scouring powders.



INTERIOR

Clean the interior regularly with a solution of warm water and baking soda (about a teaspoon of soda to a quart of water), or a solution of mild soap and water, followed by a baking-soda solution. Then wipe the interior with a clean, dry cloth. Never use wax or other polishes, and never use harsh or gritty cleaners.

DOOR GASKET

This is the rubber sealing strip around the inside of the door. For cleaning, use a mild soap-and-water solution, and don't forget to clean it when you're doing the interior of the refrigerator!

ICE TRAYS

Merely use soap and water to clean the trays. Don't use metal sponges, steel wool, or coarse cleaning powders. And never use boiling water, for it will remove the surface wax film which helps make it easy to remove the ice cubes.

GLASS ACCESSORIES

Use soap and warm, *not* hot, water for cleaning. Hot water is apt to cause the glass to crack.

BUTTER CONDITIONER

Wash the glass butter dish frequently with soap and warm water. And don't forget to wipe out the compartment itself, with a cloth dampened in baking soda and water, whenever you are cleaning the interior of the refrigerator . . . more often if it needs it.

VEGETABLE DRAWERS

Remove the drawers, and wash them with soap and warm water as often as necessary to keep them clean and fresh.

MECHANISM

The mechanism in your General Electric Refrigerator has been permanently lubricated at the factory, so that you will never have to oil it. But, if it should ever need any service or adjustment, call your General Electric retailer. It will avoid delays for replacement parts, if you will tell him the model number of the refrigerator cabinet (this is on the label inside the refrigerator at the left).

INSTALLATION AND LOCATION

The most convenient location for your new General Electric Refrigerator will probably be in the kitchen. Your G-E retailer can help you with the planning of step-saving, kitchen "work centers" with the aid of other General Electric Appliances. However, if the kitchen location is impossible, and the refrigerator must be placed in an unheated area such as a porch, no damage will result to the mechanism from operating in cold temperatures. However, on cold days and nights, food stored in the refrigerator may become frost-nipped.

Your General Electric Refrigerator is equipped with two leveling bolts, which permit leveling the refrigerator when it is placed on an uneven floor. Leveling is advisable to permit the free swing of the refrigerator door.

VACATIONS



When you are not going to use your refrigerator for an extended period, you should: 1. Turn it off. 2. Remove all food. 3. Clean the interior thoroughly. 4. Leave the refrigerator door open. If you leave the door closed for a long time, a stale odor may develop in the cabinet.

MOVING



Before you move your refrigerator, you should remove all food, defrost the refrigerator, and then simply pull out the plug from the wall socket.

CAKES AND COOKIES



Red Raspberry Refrigerator Cake

1 ENVELOPE (1 TABLESPOON)
UNFLAVORED GELATINE

1/4 CUP WATER

1/4 CUP HOT WATER

Soften gelatine in water. Add hot water; stir until dissolved.

1 CUP CRUSHED, SWEETENED
RED RASPBERRIES

1 TABLESPOON LEMON JUICE

1/2 CUP SUGAR

1/4 TEASPOON SALT

Add raspberries, lemon juice, sugar and salt. Pour into bowl; place in refrigerator; chill until mixture begins to thicken.

1 1/2 CUPS WHIPPING CREAM

Whip cream stiff; fold into raspberry mixture.

ANGEL CAKE

Cut cake in 1/4-inch slices; line 9x5x2 1/2-inch pan with slices. Fill with raspberry mixture. Place in refrigerator; chill until firm. Unmold on serving dish.

Makes 6 servings.

Butterscotch Slices

3/4 CUP SHORTENING

1 TEASPOON VANILLA EXTRACT

1 CUP BROWN SUGAR, FIRMLY PACKED

1 EGG

Place shortening, vanilla extract, brown sugar, and egg in mixing bowl. Beat thoroughly.

1/2 CUP NUTS, VERY FINELY CHOPPED

Add nuts and mix.

2 CUPS SIFTED ALL-PURPOSE FLOUR

1/2 TEASPOON BAKING SODA

1/2 TEASPOON CREAM OF TARTAR

1/2 TEASPOON SALT

Sift together flour, baking soda, cream of tartar and salt. Divide into 2 portions. Add first portion to shortening mixture; blend. Add second portion and mix thoroughly.

Knead dough with hands until smooth. Pack firmly in 2 bars (2 x 2 inches square). Wrap in waxed paper. Place in refrigerator; chill until firm. Cut in 1/8-inch slices; place on greased baking sheet. Bake in oven 400°F for 6-8 minutes.

Makes 60 cookies.

Orange Peanut Butter Cookies

1/2 CUP SHORTENING

1/2 CUP PEANUT BUTTER

1/2 CUP GRANULATED SUGAR

1/2 CUP BROWN SUGAR, FIRMLY PACKED

1 EGG

2 TABLESPOONS ORANGE JUICE

1 TABLESPOON GRATED ORANGE RIND

Place shortening, peanut butter, granulated and brown sugars, egg, orange juice and rind in large mixing bowl. Beat thoroughly.

2 1/4 CUPS SIFTED ALL-PURPOSE FLOUR

1/2 TEASPOON BAKING SODA

1/4 TEASPOON SALT

Sift together flour, baking soda and salt. Divide into 2 portions. Add first portion to shortening mixture; blend. Add second portion and mix thoroughly.

1/2 CUP NUTS, CHOPPED

Add nuts and mix well. Knead dough with hands until smooth. Pack firmly in 2 bars (1 1/2 x 1 1/2 inches square). Wrap in waxed paper. Place in refrigerator; chill until very firm. Cut in 1/8-inch slices; place on greased baking sheet. Bake in oven 400°F for 8-10 minutes.

Makes about 80 cookies.

Vanilla Wafers

1/2 CUP SHORTENING

1 1/2 TEASPOONS VANILLA EXTRACT

1 CUP SUGAR

2 EGGS

Place shortening, vanilla extract, sugar and eggs in mixing bowl. Beat thoroughly.

2 3/4 CUPS SIFTED ALL-PURPOSE FLOUR

2 TEASPOONS BAKING POWDER

1 TEASPOON SALT

2 TABLESPOONS MILK

Sift together flour, baking powder and salt. Gradually add to creamed mixture with milk, blending well after each addition. Place in refrigerator; chill until firm. Roll out 1/8-inch thick on lightly floured board; cut with fancy cookie cutter. Place on greased baking sheet.

1 EGG

SHREDDED COCONUT OR CHOPPED WALNUTS

Beat egg; brush on cookies. Sprinkle with coconut or nuts. Bake in oven 400°F for 10-12 minutes.

Makes 75 cookies.

FROZEN DESSERTS



Rich Vanilla Ice Cream

3/4 CUP MILK
Scald milk in saucepan over medium heat.

1/2 CUP SUGAR
1 TABLESPOON FLOUR
1/8 TEASPOON SALT

1 EGG
Mix thoroughly sugar, flour, salt and egg. Add milk slowly to egg mixture, stirring constantly; return mixture to saucepan and cook until thick (about 5 minutes), stirring constantly.
Cool and chill mixture.

1 CUP HEAVY CREAM
1/2 TEASPOONS VANILLA EXTRACT

Whip cream until stiff; add vanilla extract. Add egg mixture; fold in. Pour into ice tray; place on top shelf or bottom of freezer. Set temperature control at coldest point; freeze until mushy (about 1 hour). Place in chilled bowl; beat smooth. Return to ice tray; freeze until firm (about 1½ hours).
Makes 4 servings.

Frozen Dessert Salad

1 1/2 CUPS CREAMED COTTAGE CHEESE
3/4 CUP WHIPPING CREAM

Mash cottage cheese with fork until smooth. Whip cream stiff; fold into cheese.

3/4 CUP CANNED PINEAPPLE, CUT IN SMALL PIECES

1/2 CUP DATES, DICED

1/4 CUP MARASCHINO CHERRIES, HALVED

1/3 CUP NUTS, COARSELY CHOPPED

1/2 TEASPOON SALT

1/4 CUP MAYONNAISE OR SALAD DRESSING

Combine pineapple, dates, cherries, nuts, salt, and mayonnaise or salad dressing. Fold into cream mixture. Pour into ice tray; place on top shelf or bottom of freezer. Set temperature control at coldest point; freeze until firm (1½-2 hours).
Remove from ice tray. Cut into squares.

LETUCE LEAVES

Serve squares on lettuce leaves. Let salad stand at room temperature until partially thawed (20-25 minutes) before serving.
Makes 8 servings.

NOTE: For ease in removing from ice tray, run hot water over bottom of tray. Use knife dipped in hot water for cutting frozen salad into squares for serving.

*Turn control back to normal setting for storing frozen desserts.

CHILLED DESSERTS



Frozen Lime Pie

1 1/4 CUPS FINELY CRUSHED GRAHAM CRACKERS
2 TABLESPOONS SUGAR

1/3 CUP BUTTER OR MARGARINE, MELTED
Mix graham crackers and sugar. Add butter or margarine; blend. Press mixture evenly and firmly on bottom and sides of 9-inch pie pan.

2 EGGS
1/2 CUP SUGAR
1/2 CUP LIGHT CORN SYRUP
1/3 CUP LIME JUICE
2 CUPS LIGHT CREAM
GREEN FOOD COLORING

Beat eggs until thick and lemon colored; gradually add sugar and corn syrup, beating constantly. Add lime juice and cream. Add food coloring to tint delicate green.

1 ENVELOPE (1 TABLESPOON) UNFLAVORED GELATINE
1/4 CUP WATER

Soften gelatine in water. Place on low heat; stir until gelatin is dissolved. Add egg mixture; blend. Pour into ice tray; place on top shelf or bottom of freezer. Set temperature control at coldest point; freeze firm (about 1 hour). Place in chilled bowl; beat smooth. Pour into graham cracker pie shell. Place on top shelf or bottom of freezer; freeze until firm.* Serve immediately.
Makes one 9-inch pie.

Toasted Coconut Mousse Pie

1 1/4 CUPS FINELY CRUSHED CHOCOLATE WAFERS
2 TABLESPOONS SUGAR

1/3 CUP BUTTER OR MARGARINE, MELTED
Mix chocolate wafers and sugar. Add butter or margarine; blend. Press mixture evenly and firmly on bottom and sides of 9-inch pie pan.

2 CUPS WHIPPING CREAM
1/2 CUP CONFECTIONERS' SUGAR

1 TEASPOON VANILLA EXTRACT
1 CUP TOASTED COCONUT

Whip cream stiff; gradually add confectioners' sugar. Add vanilla extract and coconut; fold in.

2 EGG WHITES

Beat egg whites stiff but not dry; fold into cream mixture. Pour into chocolate pie shell; place on top shelf or bottom of freezer. Set temperature control at coldest point; freeze until firm.*

FRESH OR CANNED PEACH SLICES

Drain peaches well. Arrange on frozen mixture. Serve immediately.
Makes one 9-inch pie.

Vanilla Bavarian Cream

1 ENVELOPE (1 TABLESPOON) UNFLAVORED GELATINE
1/4 CUP WATER

Soften gelatine in water.

2 EGG YOLKS
1/4 CUP SUGAR
1/4 TEASPOON SALT
1 CUP MILK
1 TEASPOON VANILLA EXTRACT

Beat egg yolks; add sugar and salt. Gradually add milk; cook on low heat, stirring constantly, until slightly thick. Add softened gelatine; stir until dissolved. Add vanilla extract. Chill until slightly thick.

2 EGG WHITES
1/4 CUP SUGAR
1 CUP WHIPPING CREAM

Beat egg whites until stiff; gradually adding sugar. Whip cream; fold cream and egg whites into gelatine mixture. Pour into mold which has been rinsed in cold water. Place in refrigerator; chill until firm.
Makes 6 servings.

Chocolate Bavarian Cream

Follow recipe for VANILLA BAVARIAN CREAM, blending in 1 square (1 ounce) melted unsweetened chocolate to the hot, thickened mixture.

Butterscotch Pecan Chiffon Pie

1 ENVELOPE (1 TABLESPOON) UNFLAVORED GELATINE
3 TABLESPOONS WATER

Soften gelatine in water for 5 minutes.

3 EGG YOLKS
3/4 CUP DARK BROWN SUGAR, FIRMLY PACKED
1 CUP MILK, SCALDED

2 TABLESPOONS BUTTER OR MARGARINE
1/4 TEASPOON SALT
1/2 TEASPOON VANILLA EXTRACT

Beat egg yolks until thick and lemon colored. Gradually beat in brown sugar, then milk. Add butter or margarine, and salt. Cook mixture in saucepan over low heat, stirring until slightly thickened. Stir in gelatine; cool. Add vanilla extract. Place in refrigerator; chill until almost completely firm. Remove from refrigerator and stir vigorously.

3 EGG WHITES
1/4 CUP DARK BROWN SUGAR, FIRMLY PACKED
1/3 CUP SALTED PECANS, COARSELY CHOPPED

Beat egg whites until stiff. Add sugar while continuing to beat to a stiff meringue. Fold with nuts into chilled, thickened custard.

1 9-INCH PIE SHELL, BAKED AND COOLED

Pour custard mixture into baked pie shell. Place in refrigerator; chill until firm. Garnish with whole pecans if desired.

Makes one 9-inch pie.

Minted Fruit Cup

1 1/2 CUPS CUBED PEARS
1 1/2 CUPS CUBED PINEAPPLE
1 1/2 CUPS MEMBRANE-FREE ORANGE SECTIONS

SUGAR
FONDANT MINTS, CHOPPED

Combine pears, pineapple, and orange sections; sprinkle with sugar and mints. Place in refrigerator; chill.

Makes 6 servings.

FROZEN DESSERTS



Toasted Almond Ice Cream

2 EGG WHITES
2 TABLESPOONS SUGAR

Beat egg whites stiff; add sugar, beating to meringue.

2 EGG YOLKS
1/4 CUP SUGAR
1/4 CUP LIGHT CORN SYRUP
1 CUP LIGHT CREAM
1 TEASPOON VANILLA EXTRACT
1 TEASPOON ALMOND EXTRACT

Combine egg yolks, sugar, corn syrup, light cream, vanilla and almond extracts. Beat until well blended.

1 CUP WHIPPING CREAM

Whip cream stiff. Fold egg-white mixture and whipped cream into egg-yolk mixture. Pour into ice tray; place on top shelf or bottom of freezer. Set temperature control at coldest point; freeze to mush. Place in chilled bowl; beat smooth.*

1/2 CUP CHOPPED TOASTED ALMONDS
GREEN FOOD COLORING
WHIPPED CREAM

Add almonds and enough food coloring to tint delicate green. Return to ice tray; freeze until very firm. Turn ice cream out on a board. Cut out shapes with fancy cookie cutter. Return shapes to ice tray and place in freezer. After $\frac{1}{2}$ hour, pipe whipped cream around edges of fancy shapes. Refreeze another $\frac{1}{2}$ hour or longer. Makes 8 servings.

Orange Milk Sherbet

1 ENVELOPE (1 TABLESPOON)
UNFLAVORED GELATINE

1/2 CUP MILK

Soften gelatine in milk 5 minutes in saucepan. Place pan on low heat until gelatine dissolves, stirring constantly. Remove from heat and let stand.

1 1/4 CUPS ORANGE JUICE
1/4 CUP LEMON JUICE
2/3 CUP SUGAR
1/2 CUP LIGHT CORN SYRUP
1/4 TEASPOON SALT

Combine orange juice, lemon juice, sugar, corn syrup and salt. Stir until the sugar is dissolved.

1 1/2 CUPS MILK
2 TEASPOONS GRATED ORANGE RIND
YELLOW FOOD COLORING

Add milk, orange rind and gelatine mixture. Blend thoroughly. Add food coloring as desired. Pour into 2 ice trays; place on top shelf or

bottom of freezer. Set temperature control at the coldest point; freeze to mush (about 1 hour). Place in chilled bowl; beat smooth. Return to ice trays; freeze until firm (about 45 to 60 minutes).*
Makes 8 servings.

Christmas Sherbet

1 CUP SUGAR
2 CUPS WATER
1 PACKAGE RASPBERRY GELATINE

Combine sugar and water; bring to boil. Boil 5 minutes. Add gelatine; stir until dissolved. Cool until slightly thick.

1 NO. 2 CAN (2 1/2 CUPS) RED RASPBERRIES
1/4 CUP ORANGE JUICE
1/4 CUP LEMON JUICE

Sieve raspberries; add to gelatine mixture with orange and lemon juices; blend. Pour into ice tray; place on top shelf or bottom of freezer. Set temperature control at coldest point; freeze until firm (about 1 1/2 hours). Place in chilled bowl; beat smooth. Return to ice tray; freeze until firm.*
Makes 8 servings.

Cranberry Parfait

2/4 CUP JELLIED CRANBERRY SAUCE
(about one-half of a 1-pound can)

2 TABLESPOONS CONFECTIONERS' SUGAR
Place cranberry sauce and confectioners' sugar in large bowl; beat with a fork until smooth and well blended.

1 CUP WHIPPING CREAM
1 EGG WHITE, STIFFLY BEATEN
1/4 TEASPOON ALMOND EXTRACT

Whip cream stiff. Add with beaten egg white and almond extract to cranberry mixture; fold in. Pour into ice tray; place on top shelf or bottom of freezer. Set temperature control at coldest point; freeze to mush (about 45 minutes). Place in chilled bowl; beat smooth. Return to ice tray; freeze until firm (about 1 1/2 hours).*

1/2 CUP WHIPPING CREAM
GREEN FOOD COLORING
3 TABLESPOONS COARSELY CHOPPED
BLANCHED ALMONDS

Whip cream stiff; tint a delicate green with food coloring. Add nuts and fold in. Place alternate layers of whipped cream and CRANBERRY PARFAIT in parfait glasses, using 3 layers of whipped cream and 2 layers of CRANBERRY PARFAIT. Makes 6 servings.

*Turn control back to normal setting for storing frozen desserts.

SALADS



Salads can be temptingly beautiful to look at and deliciously crisp to taste, or they can be wilted and completely lacking in character! Let's consider, for a moment, the basic requirements for a good salad: first, freshness and crispness; then, appetizing flavor combinations, appealing color combinations, the proper dressing and, of course, proper chilling. Always be sure to chill salads in your refrigerator until just before serving time!

JUST A REMINDER

After you have washed salad greens, be sure you dry them well, for water left on them will dilute the dressing.

AND HERE'S A TIP—

If you are making gelatine salads, rinse the mold or molds in cold water, or brush the insides with salad oil before you fill them. You'll find it much easier to remove the salads later.

Chicken and Ham Salad with Mustard Dressing

1½ CUPS DICED COOKED CHICKEN

1½ CUPS DICED COOKED HAM

½ TEASPOON MINCED ONION

½ CUP CHOPPED CELERY

¼ CUP FRENCH DRESSING

Combine chicken, ham, onion, celery and French dressing. Let stand 1 hour. Drain.

6 MEDIUM-SIZED TOMATOES

¼ TEASPOON SALT

Peel tomatoes, scoop out centers; sprinkle tomato shells with salt. Invert on plate; place in refrigerator; chill.

½ CUP MAYONNAISE OR SALAD DRESSING

1 TABLESPOON PREPARED MUSTARD

LETTUCE

Combine mayonnaise or salad dressing and mustard; add to chicken mixture; blend lightly. Place tomato shells on lettuce; fill with chicken and ham mixture.

Makes 6 servings.

Party Chicken Mousse

2 EGG YOLKS, WELL BEATEN

1 CUP CHICKEN BROTH

½ TEASPOON SALT

¼ TEASPOON PAPRIKA

Combine egg yolks, broth, salt and paprika. Cook over low heat stirring con-

stantly until smooth and slightly thickened (about 15 minutes).

1 ENVELOPE (1 TABLESPOON)
UNFLAVORED GELATINE

¼ CUP WATER

Soak gelatine in water 5 minutes; dissolve in hot mixture. Cool until slightly thickened.

1¼ CUPS COARSELY CHOPPED
COOKED CHICKEN

½ CUP TOASTED ALMONDS, SLIVERED

1 TEASPOON HORSERADISH

½ TEASPOON WORCESTERSHIRE SAUCE

Add chicken, almonds, horseradish and Worcestershire sauce.

1¼ CUPS WHIPPING CREAM

YELLOW FOOD COLORING

Whip cream; fold into chicken mixture with enough food coloring to tint a delicate yellow. Pour into loaf pan, 9x5x3 inches, which has been rinsed with cold water. Place in refrigerator; chill until firm (about 2½ hours).

Loosen loaf from sides of pan by running dull-edged knife around the loaf.

WATERCRESS

CURLY ENDIVE

CUCUMBER FLOWERS

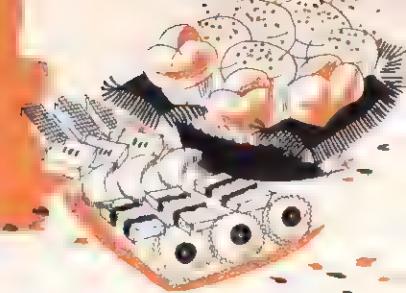
RIPE OLIVES

RADISHES

Unmold loaf on platter; garnish with watercress, curly endive, cucumber flowers, ripe olives and radishes.

Makes 8 servings.

ROLLS, CANAPÉS AND SANDWICHES



Refrigerator Rolls

**1/4 CUP SUGAR
3 TEASPOONS SALT
6 TABLESPOONS SHORTENING
1 CUP MILK, SCALDED**

Combine sugar, salt, shortening and milk in large bowl, stirring until shortening is melted.

3/4 CUP WATER

Add water to first mixture and cool to lukewarm.

**1 EGG, WELL BEATEN
1/2 CAKES COMPRESSED YEAST, DISSOLVED
IN 1/4 CUP LUKEWARM WATER**

Add egg and dissolved yeast and mix well.

**6 CUPS SIFTED ALL-PURPOSE
FLOUR (ABOUT)**

Add flour gradually, beating well after each addition, mixing to a soft dough. Knead on a lightly-floured board 3-5 minutes until dough is smooth and satiny. Shape into ball; placed in greased bowl, grease top of dough. Cover tightly and store in refrigerator.

When ready to use, remove from refrigerator and shape according to directions given below*. Cover; let rise in warm place until double in bulk. Bake in oven 425° F 10-12 minutes.

Makes 24 dozen.

Butter Flake Rolls

*Roll out dough into a very thin oblong on lightly-floured board; brush with melted butter or margarine. Cut in strips 1-inch wide; place 6 strips together in layers. Cut in pieces 1 1/4 inches in length. Place cut ends up in greased muffin pan. Continue until all strips are used. Cover, let rise, and bake as instructed above.

Parker House Rolls

*Roll dough 1/8-inch thick on lightly-floured board. Cut with 2-inch biscuit

cutter. Brush with melted butter or margarine. Make a crease with back of knife across each round, just off center. Fold so top slightly overlaps, to keep them from springing open. Press edges together at ends of crease. Place fairly close together on greased baking sheet. Cover, let rise, and bake as instructed in REFRIGERATOR ROLLS.

Cloverleaf Rolls

*Form dough into balls 1 inch in diameter. Place 3 balls in each section of greased muffin pans; brush with melted butter or margarine. Cover, let rise, and bake as instructed in REFRIGERATOR ROLLS.

Cheese Chips

**1 1/2 CUPS SIFTED ALL-PURPOSE FLOUR
3/4 TEASPOON SALT
FEW GRAINS CAYENNE PEPPER**

Sift together flour, salt and cayenne pepper.

1/4 CUP BRAN

Crush bran into fine crumbs. Add to flour mixture.

1/3 CUP SHORTENING

Cut in shortening with two knives or pastry blender.

**3/4 CUP GRATED AMERICAN CHEESE
4-5 TABLESPOONS WATER**

Add cheese; blend in lightly. Add water, 1 tablespoon at a time, until mixture is moist enough to hold together. Shape in 2 rolls 1 1/2 inches in diameter. Wrap in waxed paper. Place in refrigerator; chill until firm. Cut in 1/8-inch slices; place on greased and floured baking sheet.

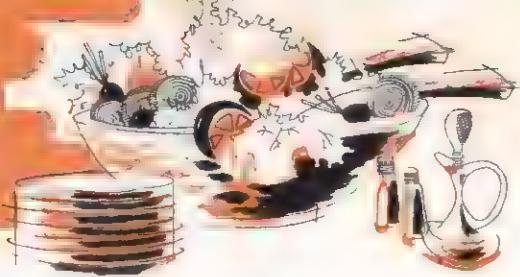
**MILK
POPPY SEEDS**

Brush with milk; sprinkle with poppy seeds. Bake in oven 450° F for 8-12 minutes. Cool before serving.

Makes 60 chips.

+If you are using dry yeast, follow directions on the package.

SALADS



Roquefort Cheese Ring

1 ENVELOPE (1 TABLESPOON)
UNFLAVORED GELATINE
1/4 CUP WATER
1/4 CUP HOT WATER

Soak gelatine in water 5 minutes. Add hot water and stir until gelatine is dissolved; cool.

2 3-OUNCE PACKAGES CREAM CHEESE
1/3 CUP ROQUEFORT CHEESE
1 CUP MAYONNAISE OR SALAD DRESSING
1 TABLESPOON GRATED ONION
1/4 CUP MINCED PARSLEY
3/4 TEASPOON SALT

Cream together the cheeses and mayonnaise or salad dressing until well blended. Add with onion, parsley and salt to gelatine mixture. Mix thoroughly. Pour mixture into 8-inch ring mold which has been rinsed in cold water. Place in refrigerator; chill until firm.

SALAD GREENS
FRESH FRUIT

Unmold on salad greens and fill center of ring with fresh fruit.

Makes 8 servings.

Shrimp Salad on Avocado Halves

3 5 1/2-OUNCE CANS (3 CUPS) SHRIMP
1 CUP CHOPPED CELERY
2 TABLESPOONS CHOPPED OLIVES
1 TABLESPOON CAPERS

Clean shrimp by removing black vein from backs. Add celery, olives and capers.

1/3 CUP MAYONNAISE OR SALAD DRESSING
1 TABLESPOON CHILI SAUCE
1 TEASPOON WORCESTERSHIRE SAUCE
1/8 TEASPOON DRY MUSTARD

Mix mayonnaise or salad dressing with chili sauce, Worcestershire sauce and mustard. Combine with shrimp mixture.

AVOCADOS
LEMON JUICE
WATERCRESS

Cut avocados in half lengthwise; remove seeds; peel halves. Brush with lemon juice. Fill with shrimp mixture. Garnish with watercress.

1 LARGE GREEN PEPPER
MAYONNAISE OR SALAD DRESSING
LETTUCE

Cut stem end off green pepper; remove core. Fill pepper with mayonnaise or salad dressing. Arrange avocado halves around pepper on lettuce. Place in refrigerator; chill.

Makes 6 servings.

SALAD DRESSINGS AND RELISHES



Tomato Aspic Ring

1 BAY LEAF
FEW DROPS TABASCO
1/3 CUP CHOPPED ONION
1/2 TEASPOON SALT
3/4 CUPS TOMATO JUICE

Add bay leaf, Tabasco, onion and salt to tomato juice; simmer 10 minutes.

2 ENVELOPES (2 TABLESPOONS)
UNFLAVORED GELATINE
3/4 CUP WATER

Soften gelatine in water; dissolve in tomato-juice mixture.

2 TABLESPOONS VINEGAR
SALAD GREENS

Add vinegar; strain. Pour into 7-inch ring mold which has been rinsed in cold water. Place in refrigerator; chill until firm. Unmold on salad greens. (If desired, any of the following salads may be served in the center of TOMATO ASPIC RING: potato, mixed vegetable, shredded cabbage, chicken, tuna, shrimp or crabmeat.)

Makes 6-8 servings.

Tuna Fish Luncheon Salad

2 7-OUNCE CANS TUNA FISH
(1 1/4 CUPS)

Place tuna fish in colander. Pour 1 quart boiling water over tuna to remove excess oil.

1 1/2 CUPS CELERY, CHOPPED
1/4 CUP TOASTED ALMONDS, SLIVERED
1/4 CUP SMALL STUFFED OLIVES,
THICKLY SLICED

Mix tuna fish, celery, almonds and olives.

1/2 CUP MAYONNAISE OR SALAD
DRESSING

1/4 CUP SOUR CREAM
1 TABLESPOON LEMON JUICE
1/2 TEASPOON SALT
1/2 TEASPOON ONION, FINELY GRATED
SALAD GREENS
STUFFED OLIVES
TOMATO WEDGES

Combine mayonnaise or salad dressing, sour cream, lemon juice, salt and onion; mix well. Place tuna fish mixture and dressing in refrigerator; chill thoroughly before mixing (about 1 hour). Add dressing to tuna fish mixture; mix thoroughly. Serve on salad greens and garnish with olives and tomato wedges.

Makes 4-6 servings.

Mayonnaise

1 EGG
1 TEASPOON SALT
3/4 TEASPOON SUGAR
1/4 TEASPOON DRY MUSTARD
FEW GRAINS CAYENNE PEPPER
FEW GRAINS PAPRIKA
1 TABLESPOON VINEGAR

Combine egg, salt, sugar, mustard, cayenne pepper, paprika and vinegar; blend.

1 1/2 CUPS SALAD OIL
1 TABLESPOON LEMON JUICE

Add 1/4 cup salad oil slowly, 1 tablespoon at a time, beating constantly with rotary-type beater. Slowly add remaining oil, then lemon juice, beating constantly until thick.

Makes 2 cups.

Here are some interesting variations for mayonnaise dressings:

Cucumber Dressing—combine 3/4 cup mayonnaise with 1 small cucumber (about 1/4 cup) which has been pared, chopped and drained.

Herb Dressing—combine 3/4 cup mayonnaise with 2 teaspoons chopped chive and 1 tablespoon minced parsley. Serve on meat or fish salads.

Russian Dressing—combine 3/4 cup mayonnaise with 3 tablespoons chili sauce and 1 tablespoon minced green pepper. Serve on salad greens.

Cream Mayonnaise—combine 3/4 cup mayonnaise and 1/2 cup heavy cream, whipped. Serve on fruit salads.

Thousand Island Dressing—combine 1 cup mayonnaise, 1/4 cup chili sauce, 2 tablespoons vinegar, 1/2 cup sliced stuffed olives, 1 small onion slivered, 2 tablespoons minced parsley and 1 hard-cooked egg, diced. Chill well and serve on salad greens, or as desired. Makes 2 1/2 cups dressing.

French Dressing

1 CUP SALAD OIL
1/2 CUP VINEGAR
1/2 TEASPOONS SALT
1/2 TEASPOONS SUGAR
1/2 TEASPOONS DRY MUSTARD
1 TEASPOON PAPRIKA
FEW GRAINS PEPPER

Combine salad oil, vinegar, salt, sugar, mustard, paprika and pepper. Beat with rotary-type beater until well blended.

Makes 1 1/2 cups.

Here are some interesting variations for French dressings:

Olive French Dressing—combine 3/4 cup French dressing with 1/4 cup sliced stuffed olives or 1/4 cup chopped ripe olives. Serve on any type of salad.

India French Dressing—combine 3/4 cup French dressing with 2 tablespoons pickle relish or 2 tablespoons chopped dill pickle. Serve on vegetable, meat or fish salads.

Herb French Dressing—combine 3/4 cup French dressing with 1 tablespoon minced parsley, 1/2 teaspoon powdered marjoram and a pinch of powdered thyme. Serve on vegetable and meat salads.

Blue Cheese Dressing—combine 3/4 cup French dressing and 1/4 pound (1/2 cup) blue cheese crumbled. Serve on hearts of lettuce or salad greens.

Notes: Be sure you use a well-seasoned French dressing as a base for the above variations. For use on fruit salads, make French dressing with lemon juice instead of vinegar.

Uncooked Ripe Tomato Relish

2 QUARTS (ABOUT 12-14 MEDIUM-SIZED)
PEELED, CHOPPED TOMATOES
1 CUP CHOPPED CELERY
3/4 CUP CHOPPED ONION
1/2 CUP CHOPPED GREEN PEPPER
2 TEASPOONS SALT
2 TABLESPOONS SUGAR
1 TABLESPOON MUSTARD SEED
1/4 TEASPOON NUTMEG
1/4 TEASPOON CINNAMON
1/8 TEASPOON CLOVES
1 CUP VINEGAR

Combine all ingredients; blend well. Pour into clean pint jars; cover. Place in refrigerator. Relish will keep from 2 to 3 weeks.

Makes 3 pints.

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SANDWICH-MAKING HINTS



It's always best to buy day-old bread for sandwiches, but if this is impossible, chill fresh bread well in the refrigerator before you use it. There's one exception to this rule—rolled sandwiches require very fresh bread; otherwise, they will break in rolling.

Butter or margarine helps to prevent moist fillings from soaking into the bread. If you use moist fillings, spread both pieces of bread with butter or margarine. If you are using paste or dry fillings, it's necessary to butter only one slice. For easy spreading, use butter or margarine which has been worked with a spoon until it is soft and creamy. Of course, if your refrigerator model has a butter conditioner, you'll be ahead of the game!

Lettuce and other salad greens, and tomatoes have a tendency to lose their crispness if they are used in sandwiches which are being stored for any length of time. So that lettuce or greens will remain crisp, wrap them separately, and then add them to the sandwiches just before serving.

To save time, prepare all your fillings in advance, and spread all the slices of bread in one operation. Spread fillings thinly on tea sandwiches, and more generously (about $\frac{1}{3}$ cup per sandwich) on hearty sandwiches.

Sandwiches can be made in advance, provided you wrap them in wax paper, parchment paper, cellophane, or aluminum foil, and store them in the refrigerator. If your refrigerator has a vegetable drawer, this is an excellent place to store sandwiches. Most kinds of sandwiches should not be stored longer than 24 hours before using.

The best way to store tea sandwiches is to place a slightly damp cloth on a tray, cover it with a piece of wax paper, then place the uncut sandwiches on it, cover them with more wax paper and another damp cloth, and chill them thoroughly in the refrigerator. Cut them in the desired shapes just before serving.

Fruit Nut Sandwiches

$\frac{2}{3}$ CUP CHOPPED COOKED PRUNES
 $\frac{1}{4}$ CUP CHOPPED WALNUTS
 5 TABLESPOONS MAYONNAISE OR SALAD DRESSING
 $\frac{1}{2}$ TEASPOON LEMON JUICE
 FEW GRAINS SALT

Combine prunes, nuts, mayonnaise or salad dressing, lemon juice and salt; mix well. Place in refrigerator; chill.

12 THIN SLICES WHOLE-WHEAT BREAD SOFTENED BUTTER OR MARGARINE

Cut crusts from bread slices. Spread with butter or margarine. Spread fruit and nut mixture on 6 slices bread. Cover with remaining slices. Cut each sandwich in 6 pieces by cutting triangles from each corner and 2 rectangles from remaining square. (If desired, substitute chopped dates, raisins, or figs for cooked prunes.)

Makes 36 sandwiches.

NOTE: Mixture may be stored in covered glass jar in refrigerator for 4-5 days.

Ribbon Sandwich Loaf

$\frac{3}{4}$ CUP COOKED HAM, CHOPPED
 $\frac{1}{2}$ CUP DILL PICKLE, FINELY CHOPPED
 2 TABLESPOONS CHILI SAUCE
 2 TABLESPOONS MAYONNAISE OR SALAD DRESSING

Mix together ham, pickles, chili sauce, and mayonnaise or salad dressing.

3 HARD COOKED EGGS, FINELY CHOPPED (ABOUT 1 CUP)
 2 TABLESPOONS MAYONNAISE OR SALAD DRESSING
 $\frac{1}{4}$ TEASPOON PREPARED MUSTARD
 $\frac{1}{4}$ TEASPOON WORCESTERSHIRE SAUCE
 $\frac{1}{4}$ TEASPOON SALT
 $\frac{1}{8}$ TEASPOON PEPPER

Mix together eggs, mayonnaise or salad dressing, mustard, Worcestershire sauce, salt and pepper.

1 BUNCH WATERCRESS, COARSELY CUT WITH SCISSORS (ABOUT 1 CUP)
 $\frac{1}{2}$ CUP PARED AND FINELY CHOPPED CUCUMBER
 2 TABLESPOONS MAYONNAISE OR SALAD DRESSING

Mix together watercress, cucumber, and mayonnaise or salad dressing.

1 LOAF WHITE BREAD, UNSLICED

Remove crusts from loaf of bread; cut lengthwise into 4 slices.

3 TABLESPOONS BUTTER OR MARGARINE, SOFTENED
 PREPARED MUSTARD
 MAYONNAISE OR SALAD DRESSING

Spread bottom slice of bread with 1 tablespoon butter or margarine and ham filling. Cover with second slice which has been spread with mustard on side next to ham. Spread second slice with 1 tablespoon butter or margarine and egg filling. Cover with third slice which has been spread with mayonnaise or salad dressing on side next to egg filling.

Spread third slice with 1 tablespoon butter or margarine and watercress filling. Cover with fourth slice which has been spread with mayonnaise or salad dressing, next to watercress filling.

2 8-OUNCE PACKAGES CREAM CHEESE
 $\frac{1}{2}$ CUP TOP MILK OR CREAM
 $\frac{1}{2}$ TEASPOON SALT
 6 LARGE STUFFED OLIVES, SLICED

Blend cream cheese with top milk, or cream, and salt. Spread on top and sides of loaf. Garnish with olive slices. Place in refrigerator; chill 1½-2 hours. Slice into serving pieces.

Makes 8 servings.

Rolled Shrimp Sandwiches

1 LOAF UNSLICED WHOLE-WHEAT BREAD
 1 LOAF UNSLICED WHITE BREAD

Cut crusts from whole-wheat and white bread. Cut bread lengthwise in $\frac{1}{8}$ -inch slices.

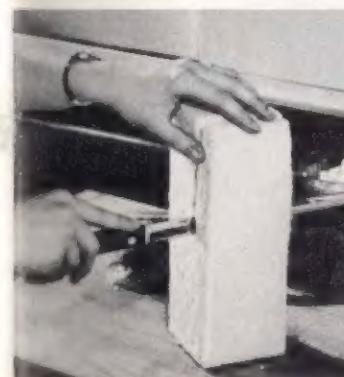
1 CUP COOKED OR CANNED SHRIMP
 1 CUP SOFTENED BUTTER OR MARGARINE
 SALT
 CAYENNE PEPPER
 $\frac{1}{4}$ CUP TARRAGON VINEGAR

Using fine blade, put shrimp through food chopper. Add butter or margarine, salt, cayenne pepper, and vinegar; blend well.

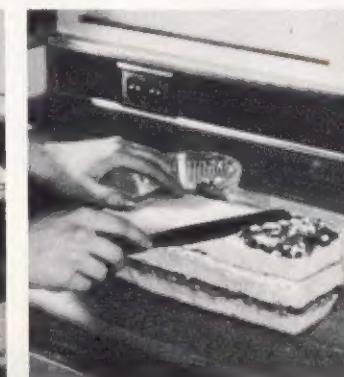
Spread each slice of bread with mixture. Roll slices lengthwise in rolls $1\frac{1}{2}$ inches in diameter. Wrap in damp towel. Place in refrigerator; chill. Slice $\frac{1}{2}$ -inch thick.

Makes 48 sandwiches.

HAM BUTTER FILLING: Substitute for shrimp
 1 cup cooked, ground ham and 4 sieved hard-cooked egg yolks. Omit vinegar.



After crusts have been removed, cut bread in lengthwise slices.



Spread the various sandwich fillings between bread slices.



Spread cream cheese evenly the top and sides of the

BEVERAGES



Sugar Sirup

3 CUPS SUGAR
1½ CUPS WATER

Combine sugar and water; bring to boil. Boil 10 minutes. Cool. Pour into clean jar; cover. Place in refrigerator. Use to sweeten beverages.

Fruit Punch

4 CUPS GRAPE JUICE, CHILLED
2 CUPS ORANGE JUICE, CHILLED
1½ CUPS LEMON JUICE, CHILLED
2 CUPS GINGER ALE
8 CUPS WATER

Combine grape, orange, and lemon juices, ginger ale, and water.

SUGAR SYRUP
ORANGE SLICES

Add sugar syrup to taste. Stir. Let stand 1 hour. Pour into punch bowl; add ice cubes. Garnish with orange slices.

Makes 6 quarts.

Lemonade

1¼ CUPS STRAINED LEMON JUICE
(5-6 LEMONS)
¾ CUP SUGAR SYRUP
3½ CUPS WATER

Mix lemon juice, sugar syrup and water. Place in refrigerator to chill, if desired.

FRESH FRUIT
MINT

Before serving, pour over ice cubes in



in glasses. Garnish with fresh fruit and mint.

Makes about 5 cups.

Ching-a-ling

1 CUP BOILING WATER
½ CUP SUGAR

Pour water over sugar and stir until sugar is dissolved. Chill in refrigerator.

3 CUPS ORANGE JUICE, STRAINED
IF DESIRED (6 ORANGES)
½ TEASPOON PEPPERMINT EXTRACT

Combine orange juice and peppermint extract. Add chilled sugar sirup, blend. Pour mixture into 4 large glasses.

½ PINT VANILLA ICE CREAM
FRESH MINT LEAVES

Divide ice cream in 4 portions; add to orange mixture in glasses. Garnish with mint leaves.

Makes 4 large servings.

Tropicocat

1½ CUPS FRESH ORANGE JUICE
(ABOUT 4 ORANGES)
1½ CUPS FRESH GRAPEFRUIT JUICE
(ABOUT 2 GRAPEFRUIT)
½ CUP FRESH LIME JUICE
(ABOUT 3 LIMES)
SUGAR IF DESIRED

Strain juice, if desired. Mix orange, grapefruit, lime juice, and sugar in a pitcher. Chill in refrigerator.

Makes 6 servings.

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REFRIGERATOR WARRANTY



General Electric Company warrants to the purchaser of each new General Electric Refrigerator retained within the continental United States or Hawaii

(a) That any part thereof which proves to be defective in material or workmanship within one year from the date of original purchase for use will be repaired or replaced with a new or remanufactured part free of charge, and

(b) That, should the sealed-in refrigerating system thereof become inoperative as a result of defects in material or workmanship within four years next following the expiration of one year after the date of original purchase for use, the Company will replace the same with a new or remanufactured part or, at its option, replace said Refrigerator with another of similar design and capacity free of charge, it being expressly understood that the obligation assumed in this subparagraph (b) does not extend to the Refrigerator cabinet, porcelain or other finishes, control, relay, or any other part of the said Refrigerator except the sealed-in refrigerating system thereof, nor does it include adjustments whereby the Refrigerator is made to operate (for which charges may be made).

This warranty does not apply to damage resulting from accident, alteration, misuse or abuse.

Any defect in said appliance should be brought to the attention of the General Electric retailer from whom it was purchased, who will be authorized to furnish or arrange for repairs or replacements within the terms of this warranty.

The foregoing is in lieu of all other warranties, express or implied, and General Electric Company neither assumes nor authorizes any person to assume for it any other obligation or liability in connection with said appliance.

GENERAL ELECTRIC COMPANY

**HOUSEHOLD REFRIGERATION DIVISION
BRIDGEPORT 2, CONNECTICUT**